

USPH CORRECTION ACTION	M.S. PARADISE 3/04/2001	CORRECTIVE ACTION AND FOLLOW UP LOG
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RESULTS, REFERENCE AND RECOMMENDATIONS - M.S. PARADISE							
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	REMARKS
#	REFER NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		LIDO FOOD SERVICE					
1	36	The heat lamp bulbs in most of the serving lines were not shielded and were not shutter resistant.					The Heat Lamps have been ordered.
2	21	The technical spaces of the vitality juice machines were not easy to clean.					Vitality are working on an improved model.
3	19	The sneeze guards on the hot lines and the portable guards did not appear effective.					Hotel Operations to investigate
		CENTRAL PANTRY					
4	(16)*	There was a container of tartar sauce in the reach-in refrigerator that was opened, it was not dated when it must be discarded.					Corrected During Inspection
5	21	The reach-in refrigerator magnetic door latches of refrigerator 4319/030 were not strong enough to hold the doors closed.					The latches are being repaired.
		SWIMMING POOLS					
6	(10)*	There were no shepherd's hook available at the swimming pools.					Hotel Ops to procure
7	(10)*	The depth marking for the pools were not visible from inside the pools.					Hotel Ops to procure
		CREW SWIMMING POOL					
8	(10)*	There was no anti-vortex drain cover on this pool.					Technical Operations to Provide.
		WHIRLPOOL SPAS					
9	(10)*	There was no sign warning immunocompromised persons.					Hotel Operations have provided signs.
		PORTABLE WATER					
10	(8)*	The backflow preventers on the hair rinse sinks in the Beauty Salon were not designed for continuous pressure applicator.					The back flow preventors will be changed.

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11	(6)*	There were no portable water quality reports from the ports where the ship bunks water. No test were conduct onboard.					Environmental Health and Safety to provide
12	(6)*	The ship was not conducting 4 microbiological test of the portable water system.					Environmental Health and Safety to provide
		MAIN GALLEY-TOILET ROOM					
13	(34)*	The employee toilet was clogged corrected.					Corrected during inspection
14	(20)*	Several cracked plate covers were noted in clean storage.					The covers have been replaced
		BAKERY/PASTRY					
15	27	Excess water was noted in the mixer collar.					Corrected during inspection
16	21	Slight corrosion was noted on the mixer in several areas.					The corrosion will be corrected
		COFFEE STATION-ELATION					
17	(16)*	Milk in the WMF refrigerator was tested @ 52F					Correction during inspection: HACCP
		HOT GALLEY					
18	(16)*	The eggs in the stainless steel bowls were tested @ 46-52F (in an ice state)					Correction during inspection: HACCP
		*Note: Both milk & the eggs were immediately added to the HACCPPLAN for time as a control. (to control bacterial growth)					Correction during inspection: HACCP
		MAIN GALLEY-SOUP STATION					
19	(34)*	A leak was noted at the steam valve on kettle 35.					Corrected
		STAFF MESS					
20	36	The light bulbs in the hot holding unit were not shielded.					The bulbs have been ordered
21	(33)*	A difficult to clean seam was noted between the side of the side station and the bulk head.					Dry-dock Project
22	(33)*	A seam was noted between sections of the linoleum deck covering. Replace this with hard deck tiles.					Dry-dock Project.
		GARBAGE ROOM					

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23	(38)*	The mops was not hung dry after use.					Corrected during inspection
24	(39)*	A wine bottle was noted in the handwash sink.					Corrected during inspection
		PROVISIONS-VEGETABLE PREP					
25	(22)*	The digital temperature read for the ware-washing unit was in disrepair.					
		USA BAR					
26	(26)*	A few soiled glasses were stored as clean.					Corrected during inspection
		POOL BAR STARBOARD					
27	(28)*	A whisk was stored in the walk-in with the food contact end.					Corrected during inspection
		DECK 7 ROOMSERVICE PANTRY					
28	(38)*	The mops were not hung to dry after use.					Corrected during inspection
		FOOD SERVICE GENERAL					
29	(22)*	Many of the ware washing units were not provided with data plates.					Hobart to provide
30	(08)*	The crushed ice machines were not provided with an air gap or back flow prevention device.					In progress
31	(30)*	Covered waste receptacles were not provided in the employee toilet rooms.					F&B Director/Ian Smith to find product
32	(16)*	A consumer advisory was not available for the petty officers mess and the officer's mess.					In progress-to be printed on Menus
33	21/27	The technical spaces of the vitality juice machines were soiled & difficult to clean.					Construction
34	(28)*	The cords of the slicers were draped across the food contact surfaces for storage after cleaning.					Corrected during Inspection